



Washington State Department of Agriculture

PO Box 42560, Olympia WA 98504-2560 Phone (360) 902-1805

In accordance with Title 7 CFR Part 205 National Organic Program this

ORGANIC FOOD PRODUCER CERTIFICATE

Is issued to:

Bernie Nash Green Cows LLC 5403 Road H NW Ephrata WA 98823 Grant County

Site Acreage Location

0110	Actors	e cocation
1		LIVESTOCK
LIVES	STOC	K : (Replacement Heifers, Turkeys)
		more a state of the state of th
2	57	Bernie Nash Field - 5403 Road H NW, Ephrata WA
HAY ((Alfalf	a Hay); OTHER (Fallow); PASTURE (Pasture)
4	15	Lowell Nash-Field - 8483 Road F NW, Ephrata WA
OTHE	R (Fa	llow); PASTURE (Pasture)
Total	Acre	s: 72

Certification #: 1830

Current Certificate Issue Date: November 7, 2007

NOP Effective Date: June 27, 2007

Certified by WSDA Organic Food Program Since 2007

AGR-2116 (R/2/05)

mil his

ORGANIC PROGRAM MANAGER DEPARTMENT OF AGRICULTURE With great appreciation, Green Cows LLC is honoured that you would consider our Turkeys for your establishments.

Green Cows raises only Organic Products. From Jersey Heifers to Bronze Turkeys, Organics is all we do. We do not raise anything conventional or natural. We believe in raising the highest quality product in the most humane and sustainable way possible.

We selected the Broad Breasted Bronze Turkey as the turkey of choice because it represents a happy medium between the heritage type bird and the conventional white mass produced turkey. The heritage birds are noble birds. However they are not a feasible choice for consistent production due the requirements that make them heritage, ie: having to mate on their own and the gamier taste that may be too demanding for most people. Additionally, their size is not ideal for commercial restaurants that would prefer a bigger bird. The mass produced white feathered turkey has a much milder taste –perhaps too mild and is produced in a way that is becoming unacceptable to the public.

As a result, the Organic Broad Breasted Bronze is a wonderful medium, for taste, health, humane raising, and size. The Broad Breasted Bronze is an improved version of the heritage Bronze Turkey brought here from England and mated with native wild turkeys as far north as Canada and into parts of the Northwest. In my opinion, The Broad Breasted Bronze turkey is The Turkey of the Americas. A noble bird indicative of our multi cultural and diverse society. A distinct part of Americana if you will.

From one day old poults, we raise these birds in the most humane conditions in a large warm shed with plenty of room and warmth. Clean shavings for them to move around and fresh water daily. The thought of our poults having wings clipped, toenails and beaks trimmed as are commercial birds is something we consider absolutely intolerable and not according to ORGANIC principles.

Once they reach the age of 12 weeks, there are free ranged daily where they do whatever their hearts desire and then they come back to the warm and safe comforts of the indoors and out of harms way of nightly predators.

Our Turkeys are fed on a wonderfully combined vegetarian diet of certified Organic soy and corn formulas. This formula is absolutely free of GMO's, growth enhancers, hormones and animal by-products.

WE are excited to inform that we have a good number of Turkeys in excellent sizes ranging from 23-36 pounds. Usually when Turkeys are this size they are older and the taste suffers. We can ensure you that is not the case. These turkeys are as young as our smaller birds and the taste is sensational.

Because we are looking to establish new relationships with the restaurant industry we are pricing these Turkeys at fabulous prices. The average price of Organic turkeys is in the \$4.00 a pound range. We are selling our Turkeys at \$2.50 a pound. That is comparable to "natural" turkey pricing.

Our turkeys have just been dressed by a USDA Organic processor and flashed frozen.

WE thank you again for considering our Turkeys and feel free to call with any questions.

- All questions can be addressed to Victor E. Lombardi CFO,
- Green Cows LLC. 206-601-5324 or email:viclom@comcast.net

Best Regards Victor